

## Swedish Snowballs

Cream 1 cup butter,  $\frac{1}{2}$  cup sifted confectioner's sugar, 1 teaspoon vanilla.  
Sift together + add  $2\frac{1}{4}$  cups sifted flour  
( $\frac{1}{4}$  teaspoon salt).  
Mix in  $\frac{3}{4}$  cup finely chopped nuts.  
Chill dough. Roll into 1" balls and  
bake on ungreased baking sheet  
at 400° for 10 to 12 minutes. Roll  
in confectioner's sugar immediately.  
Cool - then roll in sugar again.